

Flourless Carrot Cake
"Carrots: Digging Deeper for Fall Flavor"
By Martha Rose Shulman
The New York Times, November 8, 2010

Time: 1 hour

Servings: 10-12

Ingredients

1-1/2 cups (1/2 pound) unsalted toasted almonds
1/4 cup raw brown sugar (turbinado sugar)
1-1/2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon freshly grated nutmeg
2 teaspoons grated lemon zest
4 large eggs
1/3 cup organic white sugar
1 teaspoon vanilla extract
2 cups finely grated carrots (about 10 ounces)

Preparation

1. Heat the oven to 350° with a rack in the middle. Oil a 9-inch springform pan, and line it with parchment. Lightly oil the parchment.
2. Combine the almonds and turbinado sugar in a food processor fitted with the steel blade. Blend until the almonds are finely ground. Add the baking powder, salt, cinnamon, nutmeg and lemon zest, and pulse together.
3. Beat the eggs until thick in the bowl of a standing mixer fitted with the whisk attachment, or with an electric beater. Add the organic sugar, and continue to beat until the mixture is thick and forms a ribbon when lifted from the bowl with a spatula. Beat in the vanilla. Add the almond mixture and the carrots in three alternating additions, and slowly beat or fold in each time.
4. Scrape the batter into the prepared cake pan. Place in the oven, and bake an hour until firm to the touch and beginning to pull away from the pan. A toothpick inserted into the center of the cake should come out clean. Remove from the heat, and allow to cool on a rack for 10 minutes. Run a knife around the edges of the pan, and carefully remove the spring form ring. Allow the cake to cool completely, then wrap tightly in plastic.

Tip: Advance preparation: This cake is a good keeper if wrapped well. Refrigerate for up to 5 days.

Donna's Notes: Based on comments from other cooks, I used ground almond meal purchased at Costco. I found the cake to be moist, with a hint of the lemon zest in the background. In my traditional [Carrot Cake](#) recipe, pineapple is not an ingredient thereby eliminating that hint of citrus.